Candied Butternut Squash (Vegan)

Servings: 5-8      Prep time: 10 min  Cook time: 45 min

Ingredients:
- 2 Butternut Squash
- ½ cup Blue Agave
- 1 tsp Cinnamon
- ½ tsp Nutmeg
- ½ tsp Allspice
- 1 tsp pure Vanilla Extract
- ½ tub Earth Balance Butter (soy free)
- ½ cup Coconut Milk (barista)

Instructions:
1. Peel the squash and cut off the ends. Slice lengthwise and remove the seeds inside. Cut the squash into about 1 1/2 inches cubes and set into a pot.
2. In a small bowl, whisk together the agave, cinnamon, nutmeg, allspice, vanilla extract and coconut milk. Then add it to the butternut squash and evenly coat the cubes.
3. Add in the butter and turn the stove on to medium low heat. Place a lid on your pot and allow to cook for 30-45 min, or until squash is tender. Stir occasionally.